

## Coconut Chilli Prawns Recipe

### Ingredients:

- Prawns – 250 gms, peeled, tails left intact
- Garlic Paste – 1/2 tsp
- Oil – 1 1/2 tsp
- Dry Red Chillies – 1/2 tsp, finely chopped
- Peas – 100 gms
- Curry Paste – 1 tblsp (optional)
- Coconut Milk – 1/3 cup
- Coriander Leaves – few
- Lime Juice – 1 1/2 tsp
- Spring Onions – 2, medium, trimmed, finely chopped
- Lime Wedges to serve
- Turmeric Powder – a pinch (optional)

### Method:

- Heat oil in a pan over medium flame.
- Add the garlic paste, curry paste, red chillies and prawns.
- Stir well and cook for 5 minutes or until the prawns are cooked.
- Add the peas, coriander leaves, turmeric powder and cook for another minute.
- Pour the coconut milk and lime juice.
- Stir and cook on low flame for 2 to 3 minutes.
- Add spring onions and remove after a minute.
- Garnish with coriander leaves.
- Serve with rice and lime wedges.

